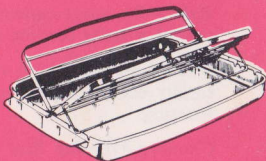
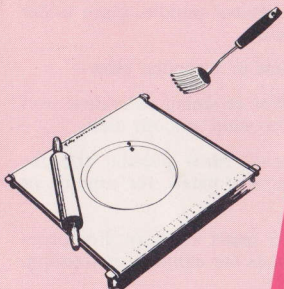
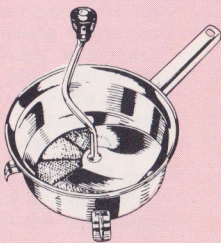
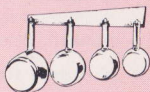
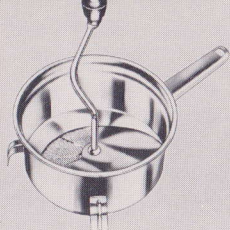


Shortcuts  
with  
favorite  
foods and  
recipes  
by  
**Foley**<sup>®</sup>



# The Food Mill



Slashes minutes from meal making.

**IT'S QUICK! IT'S EASY!**  
**IT'S 3 UTENSILS IN 1 —**

*A masher* — for all cooked fruits and vegetables. Mashes potatoes, rutabagas, squash, pumpkins. Purées tomatoes, spinach, peas for soups and souffles.

*A ricer* — for potatoes.

*A strainer* — for sauce, tomatoes, grapes for juice, fruits for jams and butters. The FOOD MILL is especially useful for preparing cooked fruits and vegetables for canning or freezing. It turns a bushel of tomatoes into out-of-this-world juice in just 20 minutes! A bushel of apples whisks through in 30 minutes. No coring or peeling is necessary. Skins and seeds stay behind. Goodness strains through.

The FOOD MILL is so easy to use. Place it on a larger bowl or kettle. Turn paddle three or four times right, then one turn left. Press down on paddle.

And the FOOD MILL is so easy to clean. Remove screw and scraper from bottom, lift out paddle, place under running water. Dry thoroughly.

The FOOD MILL is available in 3 popular sizes —

*Baby* —  $\frac{3}{4}$  quart capacity. For straining individual portions for baby feeding or for adult smooth diets.

*Household* — 2 quart capacity. Most popular size for family use in preparing everyday meals, for canning or freezing.

*Canning-Freezing Size* —  $3\frac{1}{2}$  quart capacity. For processing large quantities of foods for canning or freezing.

# Make these 'MEAL SPARKERS' with your **FOOD MILL**



## Spicy Tomato Cocktail

Whisk 1 quart of home-canned or commercial pack tomatoes through the **FOOD MILL**. Add these ingredients:

- 1/4 tsp. celery salt
  - 1/4 tsp. onion salt
  - 2 drops tabasco sauce
  - 1/4 tsp. Worcestershire sauce
  - 1 tbsp. lemon juice
- Mix and chill well.



## Blushing Pink Applesauce

No coring or peeling is necessary when you use the **FOOD MILL**. Simply quarter the apples, remove the blossom ends and stems. Place in a saucepan —

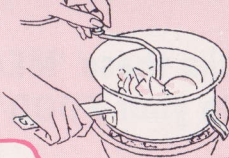

4 apples

1 cup boiling water

Cover and simmer until soft. Whisk through the **FOOD MILL**. Add sugar to taste (about 1/2 cup to 1 quart of sauce). Add a dash of nutmeg or cinnamon, a dash of lemon juice. Simmer 1 minute more. Serve cold.

### Smart idea

Double the recipe. Store in jars in your refrigerator, so you're set to make "company desserts" like this one on a minute's notice ...




## Danish Apple Cake

Line the bottom of a deep pie pan with a mixture of 2 cups of fine dry bread (or Zweiback) crumbs and  $\frac{1}{2}$  cup melted butter. You can use your **FOOD MILL** to make the crumbs. Spread applesauce over crumb mixture. Sprinkle with cinnamon. Add 2 more layers of sauce and cinnamon-sprinkled mixture, finishing with crumbs on top. Bake at  $325^{\circ}$  for 30 minutes. Serve hot or cold with whipped cream. Garnish with bits of apple jelly.

## Magic Cranberry Jell

Wash and pick over 4 cups of cranberries. Cook for 20 minutes in 2 cups of boiling water. Strain through the **FOOD MILL**. Boil the juice for 3 minutes. Then add 2 cups of sugar. Boil for two minutes more and turn into your favorite mold.





# Master Recipe for Cream Soups

2 tbsp. butter or margarine  
1 tbsp. finely chopped onion  
3 tbsp. flour

1½ tsp. salt  
dash of pepper  
3 cups milk

2 cups vegetable purée (cooked vegetable strained through the **FOOD MILL**)

Melt fat, add onion and simmer 5 minutes without browning. Stir in flour, salt, pepper. Remove from heat and add milk slowly, stirring until well blended. Return to low heat and cook until thick and smooth, stirring constantly. Add vegetable purée and reheat just before serving. Tomato Soup is an exception. It should not be reheated, but served at once. Add ¼ tsp. celery salt, a small piece of bay leaf, and a pinch of sugar if desired. Serves 6.

To make vegetable purée, strain any cooked vegetable, such as peas, beans, corn, tomatoes through the **FOOD MILL**.

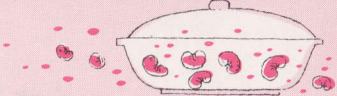
## Shepherd's Pie

2 lbs. potatoes  
1 tablespoon butter  
1 egg, beaten  
1 teaspoon salt  
⅛ teaspoon pepper  
2 tablespoons butter  
½ cup minced onion

¼ cup minced green pepper  
1 lb. ground beef  
1 teaspoon kitchen bouquet  
2 tablespoons flour  
½ teaspoon salt  
½ teaspoon pepper  
1 cup cold water

Wash potatoes, cook in boiling salted water until tender. Drain, put through the **Food Mill**. Add butter, egg, salt and pepper. Blend until smooth with Foley Fork. Meanwhile, melt 2 tablespoons butter in frying pan and add onion and green pepper. Cook over moderate heat for 2 minutes, stirring frequently. Add ground beef, pulled apart. Sprinkle with kitchen bouquet. Cook until meat is done and lightly browned. Blend together and add flour, salt, pepper, water. Cook, stirring constantly, until gravy thickens and comes to boil. Place in shallow 1 quart casserole, top with mashed potato. Sprinkle lightly with paprika, if desired, and bake in moderate oven (350°F.) until lightly browned, about 20 minutes. Serves 4.





# Shrimp & Rice Casserole

- 1 cup rice, long grain or converted type
- 2 tablespoons butter
- 1/4 cup minced onion\*
- 2 tablespoons minced green pepper\*
- 1 tablespoon minced parsley\*
- 2 tablespoons chopped chives\*

- 2/3 cup cream or rich milk
- 3 tablespoons tomato catsup
- 1 teaspoon Worcestershire sauce
- 2 cups cooked or canned shrimp
- 1/4 cup fine dry bread crumbs, buttered

Cook rice in boiling salted water until barely tender, then drain well. Meanwhile melt butter in saucepan over moderate heat. Add onion, green pepper, parsley, chives. Cook about 2 minutes, stirring frequently. Add drained rice, cream, catsup, Worcestershire, shrimp. Bring to boil, pour into greased 1 quart casserole. Put dry bread or crackers through the **FOOD MILL** to make fine crumbs and mix lightly with 1 tablespoon melted butter. Sprinkle over top of casserole. Bake in moderate oven (350°F.) until lightly brown and thoroughly hot, about 20 minutes. Serves 4.

\*Foley Chopper chops or minces all food, has triple blades, spring action.



# Spaghetti De Luxe

- 1 package spaghetti (8 or 9 oz.)
- 1 pound English cheese
- 3 tablespoons fat
- 2 large onions, sliced
- 1 pound ground beef
- 1 pound mushrooms
- 3 bay leaves

- 1 tablespoon sugar
- few stalks celery, chopped
- 1 1/2 teaspoons Worcestershire sauce
- 2 cans tomato soup, undiluted
- few chopped almonds

Cook spaghetti. Grate cheese through the **Food Mill**. Heat fat in frying pan, add onions, meat, mushrooms and brown. Add to spaghetti. Combine bay leaves, sugar, celery, Worcestershire sauce, half of cheese, and tomato soup and simmer one-half hour. Remove bay leaves and add sauce mixture to spaghetti. Turn into buttered casserole, top with remaining cheese and almonds. Bake one-half hour in moderate oven (350°F.) Serves 8 to 10.



## Green Limas in Squash Nest

2 cups cooked Hubbard or  
acorn squash

*Courtesy Better Homes & Gardens*

1½ cups cooked green lima  
beans

salt and pepper

Mash squash through the **FOOD MILL**, season, whip until light, and place in individual mounds on greased cooky sheet. Make a hollow in center of each mound and fill with seasoned lima beans. Heat in moderate oven (350°F.) 15-20 minutes. Serves 4.

## Broiled Carrot Slices

*Courtesy National Biscuit Company*

18 soda crackers

4 large carrots

1 egg

1 tablespoon water  
pepper

3 tablespoons melted fat

Crush crackers through the **FOOD MILL** to make 1 cup crumbs. Cut each carrot lengthwise into three thick slices. Cook in small amount of salted water until almost tender. Drain and dip in egg that has been beaten with water. Roll in cracker crumbs mixed with pepper. Arrange in shallow baking pan and brush with melted fat. Broil under low flame 12 minutes or until golden brown. Serves 6.

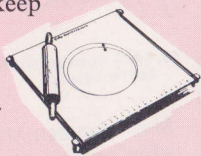
*Courtesy National Biscuit Company*





# Foley® SHORTCUTS WITH

Pastrycloths on which to roll out pie dough make pie-making so much easier than it used to be. The Foley Pastryframe comes with wooden rods and metal frames that keep the cloth from sliding on your workspace. It includes a rolling pin sleeve too, and a convenient bag for storing the set.



Foley also makes long-handled stainless steel measuring cups and spoons — ball bearing rolling pins in wood and plastic — the most complete line of quality sifters to make your baking easier — and extra deep covered cake pans for baking and storing your favorite cakes.

Try this pastry for your next 2 crust 9 inch pie —



Mix together 2 cups of sifted all-purpose flour

1 tsp. salt

sprinkle with  $\frac{2}{3}$  cup shortening  
4 tbsp. water



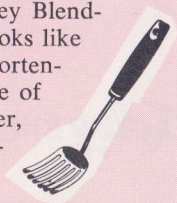
Place Foley 1 Cup Measuring Cup on wax paper or lid of flour canister. Using a Foley 1 Cup Sifter, scoop flour from canister and sift into measuring cup. Place sifted, measured flour in a Foley 5 Cup Sifter. Add salt. Sift flour and salt together into mixing bowl. Cut in half of the





# FAVORITE DESSERTS

shortening finely, with a Foley Blending Fork until the mixture looks like meal. Cut in the remaining shortening until particles are the size of peas. Then sprinkle with water, one tablespoon at a time, mixing lightly with a Foley Fork until all flour is



moistened. Scrape dough from sides of bowl and gather together with fingers. Press into ball. For a 2 crust pie, divide dough in two. Round up the slightly larger part of dough on a Foley Pastryframe into which flour has been rubbed. Flatten dough with hand.

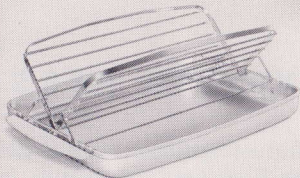


Using a covered Foley Rolling Pin, roll dough

slightly less than  $\frac{1}{8}$ " in thickness to edge of 9 inch circle. Work quickly, roll lightly. Keep rounding the edge of pastry. Pinch any broken ends together. Fold pastry in half. Transfer quickly to pie pan. Unfold, pat and fit pastry down into pan. Avoid stretching. Trim edges.

Place filling in pastry-lined pan. Moisten edge of pastry with cold water. Roll out top crust to edge of 9 inch circle. Trim, fold in half; make several slits near center. Place on filling, unfold. There should be  $\frac{1}{2}$ " rim of pastry beyond the edge of the pan. Fold extra edge of top pastry under edge of lower pastry. Press on pan edge to seal.





## **Foley** SHORTCUTS WITH MEAT AND POULTRY

The Foley Roast-R-Broil takes advantage of today's trend away from fried foods. It gives you a single, easy-to-store pan-rack that handles all of your meat cooking needs. As a roaster, the rack locks into 4 V shaped positions and handles anything from a 10 ounce game hen to a 20 pound turkey.

As a broiler, the rack lies flat. Juices collect in the pan for easy basting, with your Foley Baster of course.

The Foley Roast-R-Broil comes in two convenient sizes, to accommodate small and large family needs.

Try these Roast-R-Broil companion pieces by

**Foley**®

### THE BASTER —



for basting meat and fowl. Unbreakable nylon, extra capacity, easy to clean.



### THE MEAT LIFTER —

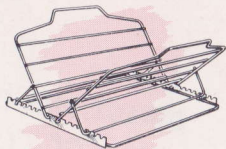
lifts meat from roaster to serving dish. Supports 15 pounds. Stainless steel.

### THE ROAST CARVING GRIP —

spreads apart to fit over fowl or roast, holds meat in place while you carve. Picks up slices for serving.



**IF** you have a favorite roasting pan, you can buy the Foley Roast Rack separately. It fits standard baking pans. The rack adjusts to different V positions, has lift handles built into it to make it easy for you to remove from the oven.



## **Foley** recommends you try **BARBECUED RIBS!**

Make barbecue sauce as follows . . .

### *Sauce*

1 onion, chopped  
2 tbsp. oil  
1/4 c. vinegar  
1/4 c. red wine or water  
1 c. catsup  
1 tbsp. prepared mustard  
1 tbsp. Worcestershire sauce  
2 tbsp. brown sugar

1 tbsp. soy sauce  
dash of cayenne pepper  
1/4 tsp. basil  
1/4 tsp. marjoram or oregano  
1/4 tsp. rosemary and thyme (may omit)  
1/4 tsp. smoked salt if desired

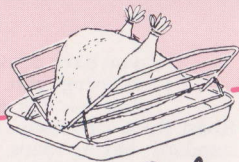
Sauté onion in oil. Add rest of ingredients in order. Simmer 20 minutes. Add water if too thick.

Place 3-4 pounds meaty ribs on platter. Sprinkle lightly with salt and pepper. Pour on sauce and let marinate 2 hours if possible. Remove from sauce and place on rack of Roast-R-Broil. Line drip pan with aluminum foil, place the rack on and bake 30 min. at 375°. Turn ribs and add a little more sauce and bake 15 min. more. Remove from oven, spread with more sauce and place under broiler and finish cooking, turning and saucing once or twice.

This is equally good with beef ribs but lengthen the cooking time or braise the ribs a little before marinating.







## DIRECTIONS FOR

# Roasting Turkey Gourmet Style

Place washed bird on ROAST-R-BROIL with rack in correct position after sprinkling with salt, pepper and poultry seasoning on the inside of bird. In the cavity place an onion studded with 6 cloves, 1 carrot, 2 pieces celery and 2 sprigs fresh parsley. Have the breast of bird down. Wring out a piece of cheese-cloth in melted butter and completely cover bird. Place in 325 oven for about 2 hours basting every 20 minutes with more butter. Have enough water in drip pan to just cover bottom. (This is to keep the pan from burning until juices from bird are enough.) Remove from oven and remove cloth . . . turn bird breast up with aid of the Foley Meat Lifter. Now with spoon remove vegetables from the inside of bird but leave in dripping pan. Lightly stuff bird with dressing. Seal vent with an end slice of bread. Left over dressing may be baked in a casserole and basted with drippings from bird. Rewring the cloth in butter and cover again. Baste through the cloth as before but not as often and now using the drippings as well as butter. Roast bird 3-4 hours more depending on size. Remove bread crust before serving.

## A Gourmet's Poultry Dressing

2 lbs. ground pork and veal

1 loaf bread, day-old

$\frac{3}{4}$  c. chicken stock

1 tsp. poultry seasoning (see below)

1 tsp. salt

$\frac{1}{2}$  tsp. pepper

1 onion grated

Remove crusts and break bread in small pieces and add stock ( $\frac{3}{4}$  c. water and 1 chicken bouillon cube is fine for this). Let stand until moisture is absorbed. Add meat and rest of ingredients. Mix well. It is wise to sauté a small amount in a little butter to taste for desired seasonings.

### POULTRY DRESSING

1 part sage

2 parts marjoram

2 parts parsley (dried)

2 parts savory

$\frac{1}{2}$  part thyme

Mix all together and crush with fingers or mortar and pestle. Store in a small glass jar.



# Foley®



## SHORTCUTS FOR SALAD MAKING AND SERVING

If you are making cabbage slaw, combination salad, toss salad, or relish, you'll welcome these fine salad tools by Foley —

**THE CHOPPER**



**THE SLICER**



**THE HAND GRATER**



**THE SHREDDER**



**THE TONGS**



## Thousand Island Dressing

To ½ cup mayonnaise, add:  
1 tbsp. chili sauce  
1 tbsp. chopped stuffed olives  
1 chopped hard cooked egg  
1 tsp. minced onion — ¼ tsp. paprika  
Serves 6.

## Lemon Pudding

1 scant cup of sugar  
Rind of 1 lemon, grated fine with the Foley Grater  
Juice of 1 lemon, juiced and strained with the Foley Juicer  
2 egg yolks  
2 tbsp. flour, sifted into sugar  
1 tbsp. melted butter — 1 cup milk

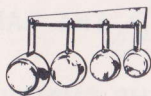
Blend all ingredients with the Foley Fork. Beat 2 egg whites until stiff and fold into mixture. Turn into buttered casserole. Set casserole in pan of water to bake. Bake at 325 for 30 minutes. Serves 4 to 6.

# Let's have a **KITCHEN SHOWER!**

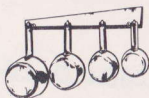
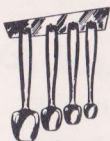


What could be more fun or more welcomed by the bride-to-be than a shower of kitchen gifts. Gifts nice to bring—all beautifully gift boxed by Foley:

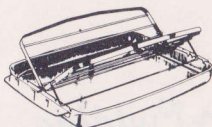
**MEASURING CUP  
SET WITH RACK**



**MEASURING SPOON AND CUP SET**



**TWIN JAMMERS**

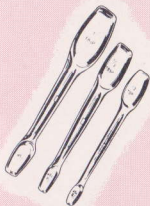


**ROAST-R-BROIL**

As a matter of fact, a combination of famous Foley Kitchen Utensils makes an excellent gift for any occasion. Use the convenient Shopper's Guide on the last page of this booklet when you shop for Foley at your favorite hardware, chain, or department store. For the best in quality, buy Foley!

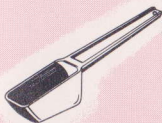


## WHAT'S NEW BY **Foley**®



### **6 MEASUREMENT SPOON SET in stainless steel**

Gives two extra measurements —  $\frac{1}{8}$  teaspoon for spices and  $\frac{1}{2}$  tablespoon for convenience. Double headed spoons snaplock together for storage.

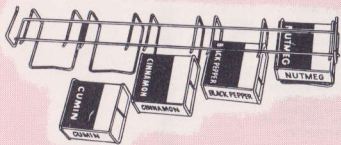


### **DETERGENT MEASURING SCOOP**

Scoop holds proper quantity for all types of washers. Excellent for laundry detergents, liquids, powders. Reaches into tall packages because it's  $9\frac{1}{2}$  inches long. Made of durable plastic.

### **SPICE SHELF**

No screws or fasteners needed to mount — just snaps on under kitchen shelf. Each can slips out with the flick of a finger. Holds 5 cans. An ideal space saver for any kitchen.



*Look for these and other new Foley Kitchen Utensils soon at your favorite spot to shop . . .*

*And don't forget to check the Shopper's Guide on the next page . . .*





# BE **Foley** EQUIPPED

101	Food Mill, Household.....	\$2.98
102	Food Mill, Baby.....	2.19
109	Food Mill, Canning-Freezing....	4.98
104	Chopper .....	1.25
105	1 Cup Sifter.....	.98
106	5 Cup Sifter, Single Screen....	1.98
107	Fork .....	.98
110	Juicer .....	.49
113	Pastryframe .....	2.29
117	Rolling Pin .....	1.98
118	Funnel .....	.49
121	Rolling Pin Sleeves.....	.39
126	Meat Lifter .....	.98
128	Rolling Pin .....	.98
	(West Coast) .....	1.19
129	Spoon .....	.98
130	Measuring Spoon Set.....	.98
133	Snap-On Cake Pan, Large .....	2.98
134	Snap-On Cake Pan, Small .....	2.25
135	Cooky Dropper .....	.59
136	Measuring Cup Set.....	1.98
137	Measuring Cup Set w/rack.....	2.98
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139	Siftchine Sifter, 5 cup triple screen, copper .....	2.98
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146	Beater .....	.35
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149	Baby Cup .....	1.29
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217	Pan Tray with Tool Rest.....	1.49
218	Roasting Time Computer .....	.49
219	6 Measurement Spoon Set....	.98
220	Snap-on Spice Shelf.....	.98
221	Detergent Measure .....	.39
222	Snap-on Cup Shelf .....	.79

*Available at all leading hardware, chain,  
and department stores.*